

The Lunch Line

Bureau of Nutrition Programs and School Transportation

Please route to:

- ☐ Food Service Director
- ☐ Kitchen Staff
- ☐ Record Keeper ☐ Principal
- ☐ Superintendent

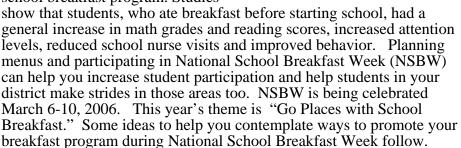
Published in September, November, January, March and May

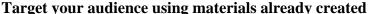
January 2006

"Go Places with School Breakfast"

What can your district do to improve student success?

Use National School Breakfast Week (NSBW) as a time to promote your school breakfast program. Studies





School Nutrition Association (SNA), a national non-profit professional organization devoted to enhancing children's health and well being through school meals and sound nutrition education, has developed materials to promote good nutrition and specifically breakfast promotional materials. These can be found at http://docs.schoolnutrition.org/meetingsandevents/nsbw/index.asp or by going to SNA's web site at http://www.schoolnutrition.org. Then click on "Meetings & Events" on the left menu bar and scroll down to "National School Breakfast Week" when it appears. This will take you to the same link listed above, but provides you with the total site for additional nutritional information.

Among many other NSBW resources from the School Nutrition Association, they offer a planning timeline, as well as ideas for activities and art projects. Menus planned for the week are written with the goal of getting students to think of all the places they can go by celebrating with this year's theme, "Go Places with School Breakfast!" The following abbreviated menus are suggested by SNA for breakfast during NSBW 06 and are all linked to that theme. The menu items are linked to the recipes on their web site. Menus on the web site have additional detailed numbers about serving sizes and nutritional information.

Inside this issue:

Go Places with School Breakfast

"got breakfast?"

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Space Odyssey	Hit the Road	Make Waves	Time Bandits	I'll Fly Away
Egg Rocket	Start-Your-	Buoy Potato	Century Cereal	<u>Apple</u>
	Engines	<u>Boats</u>		<u>Cinnamon</u>
	<u>Oatmeal</u>			<u>Wings</u>
	<u>Square</u>			
Outer-Space	Fuel-up Syrup	Cruise Juice	Light-Year	Orange Jet
Orange Halves		(Apple)	<u>Yogurt</u>	<u>Juice</u>
Milky Way Milk	Motor Milk	Main Sail Milk	Plan-Ahead	Pilot Milk
			Pears	
			Millennium Milk	

All menus and recipes are suggestions provided by SNA but have not been tested in a kitchen. School nutrition professionals are encouraged to choose menus that best fit the needs of their staff and preferences of the students. For questions about menus or recipes, contact the SNA Service Center at servicecenter@schoolnutrition.org (800) 877–8822.

Include parents and educators in the campaign

What parent or teacher doesn't want their children to perform at their best at school? Help **parents** in your district find that school breakfast is a great solution to hectic mornings and children who are too groggy in the morning to eat before school. Promotional materials are available from SNA on the web site also.

Get your **school district** to proclaim National School Breakfast Week. Last year's National proclamation can be found on the following site, http://www.fns.usda.gov/cnd/breakfast/. Use it as an example for a local proclamation.

Promote Breakfast advantages to students

Provide parents, students, and educators with the My Pyramid sites where they can monitor their food intake and activity levels and see where including a nutritious breakfast can be important to insure they get all the essential nutrients they need. The two links are as follows the first being for the older students and adults and the second for the elementary children 6 to 11 years of age: http://mypyramid.gov/ and http://www.fns.usda.gov/tn/kids-pyramid.html. Teach the students the importance of monitoring their own nutrition in conjunction with their own activity levels.

Finally, encourage secondary **students** to consider eating breakfast to decrease their lunchtime calorie intake. A new British study that appears in the November issue of Pediatrics concluded that children who start the day with a bowl of bran cereal, cereals high in nuts and seeds, or hot cereal made from rolled oats feel fuller and eat less at lunchtime than kids who down corn flakes or white bread for breakfast. While further studies are needed, the researchers say the results add to mounting evidence that so-called low-glycemic index (GI) foods can play an important role in controlling weight. GI is a measure of how quickly a carbohydrate raises a person's blood sugar level. High-GI foods, such as croissants and corn flakes, are the kind of breakfast fare that can cause a spike in blood sugar. Typically, these are foods that are highly processed. Low-GI foods, by contrast, break down more slowly in the body and tend to be higher in fiber, such as whole-grain cereals and nutty breads. In the new study, children who ate a low-GI meal in the morning consumed significantly fewer calories at lunch than kids on a high-GI breakfast. The study is the first to observe such an effect in a group of normal and overweight children, the researchers say. So plan your menus accordingly.

If you need more ideas for maintaining your breakfast participation once NSBW is over, don't forget the Discover School Breakfast Toolkit available on line

http://www.fns.usda.gov/cnd/breakfast/.

Editor's Note:

SNA's website has been experiencing serious and extensive technical difficulties and has been disabled while the issues are being addressed. SNA hopes the site is up and running as soon as possible in 2006.



Everybody knows that breakfast is the most important meal of the day. What most people don't know is that more than half of kids in need don't get breakfast at school each morning. To address this growing problem, two one-time presidential nominees, former Senators Bob Dole (R-KS) and George McGovern (D-SD) joined forces recently with key leaders in the Federal government, non-profit and private sectors to launch the "got breakfast?" campaign to promote the adoption of healthy breakfast and milk programs in our nation's school systems.

"got breakfast?" is a program brought to you by Share Our Strength, the Alliance to End Hunger, the National Dairy Council and Breakfast Breaks to ensure that ALL school kids start the day off right.

Announcing the "got breakfast?" Essay Contest

Senators Dole and McGovern, who spearheaded the issue of school nutrition in Congress, also announced a "got breakfast?" essay contest. Children across the country will be asked to submit a short essay on why breakfast is the most important meal of the day and why getting breakfast at school is important.

Pictures of the four winners and portions of their essays will be on new "got breakfast?" posters distributed to schools nationwide. In addition, each winner will receive a new laptop, and everyone in their school will get Breakfast Breaks for a week.

Go to the web site www.GotBreakfast.org. for posters to promote the contest. Help a student in IOWA - in **your district** win.

Special Diet Requests for Non-medical Reasons

Is Iowa's growing diversity increasing your level of confusion? Imagine yourself as a director of a school district experiencing numerous requests for meal modifications. You have three students with diabetes, another with PKU, two students who are allergic to dairy, additional students want a diet plate and others want a larger entrée. You have been asked why you can't serve tofu for lunch (because tofu does not meet the requirement that "Alternate Protein Products" contain at least 18% protein by weight when fully hydrated or formulated). Now you hear that parents of a new student are requesting meals that comply with their religious food practices. What are the actual policies that deal with meal requests that are not due to medical or dietary needs?

Requests for most religious and ethnic preferences, low calorie plates and larger entrees can be handled through a la carte sales, carefully planned menu choices or the "offer vs. serve" option and require no special exemption from the State agency.

What about the many religious dietary restrictions? Some students can't have pork. Other students can't have beef. You may have requests for lacto-ovo-vegetarian meals (vegetarian meals that include milk, eggs, vegetables, fruits, grains, and nuts). In addition, some religions have special dietary laws observed at certain times of the year or on holidays. How can you be expected to keep everything straight?

You are not required to offer vegetarian meals, meals without pork, or any other variation of a menu. But, most of these modifications can be handled by offering alternate entrées depending on the need in the specific district. Although this is at the school's discretion, keep in mind that we want to encourage all students to eat in the school cafeteria. Offering to provide a reasonable alternate meal is a way of marketing to students and increasing our breakfast and lunch participation.

There are provisions in regulations that allow for variation in meal requirements for religious reasons in Jewish schools and Seventh-day Adventist schools. These provisions do not pertain to public or private schools that are not recognized as Jewish or Seventh-day Adventist schools. The Jewish and Seventh-day Adventist schools provisions can be found on the USDA webpage:

 $\frac{http://school meals.nal.usda.gov/Resource/special diets}{-veg_relig.htm}.$

THE "411" on Cleaning



Do you ever find yourself wondering.....If one cup of cleaning solution is good2 cups must be even better.....or I could save time and effort if I combine

the five step process or the three sink method for warewashing into two steps or just use two sinks? Stop the presses...hold the phone! These are just a few of the misconceptions that can lead to inadequate cleaning, ineffective sanitation, and equipment damage. The following information is designed to explain the "methods of madness" for cleaning and sanitizing process.

What's the Difference?

Cleaning is the process of removing food residue, grease, and soil from any surface, or in short removing what you can see. Sanitizing takes place after cleaning and reduces pathogenic and spoilage organisms to level considered safe for human health, in short, it removes or kills the organisms you cannot see. Although the two are linked they are separate processes. Surfaces must be cleaned before sanitizing can be carried out because soil and other matter (such as grease) can obstruct the effectiveness of the sanitizer.

For clarification purposes the term disinfect and sanitize are not the same either. Disinfection is a higher level of microbial kill than sanitizing and is not necessary for food contact kitchen equipment.

There are two steps to having a clean and sanitary kitchen. The first step, "cleaning", will be discussed in this article. The second step, "sanitizing", will be discussed in the March issue of the Lunchline.

The cleaning process involves washing all surfaces with warm, soapy water; rinsing the surface with warm water to remove the soap residue and remaining dirt. Soap isn't designed to kill bacteria, but instead it acts as a surfactant to lift dirt and germs off a surface so that they can be rinsed away.

Cleaning

Most surfaces that have been soiled or contaminated may be cleaned with the proper use of cleaning agents. Detergents are materials that have the ability to remove contamination and soil. When detergent is combined with action, a cleaner surface is produced.

The process used in manual cleaning operations involves 5 steps.

- 1. Rinse, scrape, or soak all items before washing.
- 2. Record the date, meal sanitizer water temperature or test strip results and initial entry on the Manual Warewashing Monitoring Form.
- 3. Wash items in the first sink in the detergent solution. Water temperature should be at least 110°F. Use a brush, cloth, or scrubber to loosen soil. Replace detergent solution when suds are gone or water is dirty.
- 4. Immerse or spray-rinse items in second sink. Water temperature should be at least 110°F. Remove all traces of food and detergent. If using immersion method, replace water when it becomes cloudy, dirty or suds appear.
- 5. Immerse items in third sink filled with hot water or a chemical-sanitizing solution. If hot water immersion is used, the water temperature must be at least 171°F. Items must be immersed for 30 seconds. If chemical sanitizing is used, the sanitizer must be mixed at the proper concentration. (Check at regular intervals with a test kits). Water must be correct temperature for the sanitizer used. Air-dry all items on a drain board. Do not use towels to dry items.

The last step in the cleaning process is sanitation. This process will be discussed in detail in the March issue of the *Lunchline*.

The manager and employees share responsibilities for knowing and using standard procedures for a clean and sanitary food service. Food safety is everyone's business. To have a safe environment every person in foodservice must be committed to high standards of cleaning and sanitation.

Tidbits from Julia

Best Practices Awards

The USDA Mountain Plains Regional "Best Practices Awards" in the National School Lunch and School Breakfast Program have just been announced. The three categories for awards this year include:

- Reaching Needy Children in the Summer
- Increasing School Breakfast Program Access
- Healthy School Nutrition Environment

The purpose of the awards is to encourage and reward outstanding practices in school food service.

Individual School Food Authorities and schools are encouraged to nominate themselves or may nominate others for an award. The application process is relatively simple and consists primarily of a description of what you did (250-300 words maximum), including a brief history and impact statement, i.e. dollars saved or increased participation. Photos or newspaper articles should be included to help document what you did and if any materials or resources were developed, copies should also be included. Posted on the Bureau web site, in the awards section, you will find a complete copy of the guidance memo, nomination form, as well as examples of the types of things that might be done under each category, and the judging criteria.

Food Safety Inspection Requirement

As a reminder the Reauthorization of the USDA Child Nutrition Programs in 2004 included a requirement that schools receive two health inspections beginning with the 2005-2006 school year. Now is an appropriate time for SFAs to review the inspections status of each of the sites participating in the School Meal Programs. If each site has not yet had two inspections, it is important that the SFA request from the local inspection authority that two inspections be completed prior to the end of the school year. The SFA cannot control whether or not the two inspections are completed, but can and must document that the SFA has attempted to get the two required inspections. A copy of a letter or a note placed in a file, indicating a call was made to this person on this date requesting the inspections would be considered documentation. Copies of either the

inspections or the documentation must be on file for the State Agency to review.

SFA's will be required to report to the State Agency early next school year the number of inspections by school for this past year. This reporting will be done via a modification that will be made to the web based application and claiming system.

As part of this legislation schools are also required to have posted in a publicly visibly location a copy of the most recent inspection.

Food Safety Program Based on the Process Approach to HACCP Principles Requirement

As mentioned in previous communications, SFAs are required to have a Food Safety Program in place by the beginning of next school year. The Bureau has been offering training to assist school districts with this new requirement. Parts 1 and 2 were offered live over the ICN last November and are being rebroadcast this winter and spring. If you have not already gotten started with this new requirement, please go to the Bureau website for information http://www.state.ia.us/educate/ecese/fn/training/haccp.html. In addition to links regarding the requirement you will find the information about attending one of the repeats on Parts 1 and 2.

Information regarding registering for the Part 3 Food Safety Program training, which will be offered in person regionally and include more opportunities for interaction, will be posted soon to this site.

The USDA prohibits discrimination in its programs and activities on the basis of race, color, national origin, gender, age or disability. Persons with disabilities who require alternate means for communication of program information (Braille, large print, audiotape, etc.) should contact the USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, D.C. 20250-9410 or call (202) 720-5964 (voice and TDD).

USDA is an equal opportunity provider and employer.

It is the policy of the lowa Department of Education not to discriminate on the basis of race, color, national origin, gender, disability, religion, creed, age or marital status in its programs or employment practices. If you have questions or grievances related to this policy, please contact the Legal Consultant, Department of Education, Grimes State Office Building, Des Moines, Iowa 50319-0146, 515/281-5295.



Using AutoComplete for Passwords in Internet Explorer

Most schools enter claims using Microsoft's Internet Explorer

(IE). Your IE is set up to recognize new usernames (or login ids) and passwords and then store them to memory. The following is Part 1 in a 3 part series on Internet Explorer AutoComplete for passwords.

Do you want to change your password stored in Internet Explorer AutoComplete? (Part 2)

In Example #2, the pop-up window looks similar, but has a different message. If you share your computer with someone else or you accidentally type in the password text box and select "Login", in the background IE is checking to see if your username and password match. If it doesn't match, you will get the Example #2 pop-up window. This pop-up recognized your username stayed the same but the password doesn't match what is in IE's memory. This is where you need to remember if you have changed your password and now need to store the new password by selecting "Yes" or if you made a mistake then select "No". If you selected "Yes", IE will change your password to reflect the new password. The next time you go into the website, IE will autocomplete your new password. If you select "No" IE will take you back to the original login screen for you to correct your password to reflect your correct password. If you can't remember your password, try refreshing the page and let IE autocomplete the password text box with current password.



Example #2

Do you have questions about using our website?

Please send us questions you have about using our website(s) and we will attempt to answer them via email, newsletter or both. Please send your questions to ellen.miller@iowa.gov.

RCCIs Wellness Policies

Residential Child Care Institutions (RCCIs) are expected to have a wellness policy, in compliance with the requirement in Section 204 of the CN and WIC Reauthorization Act. The United States Department of Agricultures Food and Nutrition Service (USDA FNS) is aware that the people involved in developing the wellness policy might be different than those specified in the law and/or used by a school district. For example, in certain RCCIs, it may be impossible to include a parent with the list of people specified in the law for development of a local wellness policy. Because of the responsibility the RCCI has in providing nutrition and physical activity to children in residence, FNS believes it is important for each RCCI to address wellness policies that will affect the health and development of its residents. It is therefore expected that the RCCI will individualize the wellness policy to meet the unique needs of its institution.

For Sale--Gas Convention Oven

Brand of Equipment - Southbend Condition of Equipment - works fine (no longer using due to closing/sale of Middle School building) Age of Equipment - Purchased new Jan. 1, 2001

Asking Price - Paid \$4900, would like to get \$2500

Contact: Linda Roggatz, Supt. Secretary

River Valley Community School District

(712) 372-4420

lroggatz@river-valley.k12.ia.us

SFSP Update

The January air in Iowa has recently been a balmy 33°F, a possible indicator that summer, and the Summer Food Service Program (SFSP), is just around the corner.



Time passes quickly. The time to start planning for your 2006 SFSP participation as a sponsor is NOW!

Many of your Food Service Directors have recently been sent the 2006 SFSP Type 1 Information Workshop Packet which includes more detailed registration information about the following 2006 SFSP workshops conducted over the Iowa Communication Network (ICN). Pre-registration for the ICN workshops is required.

The following ICN workshops, also listed in the packet, have been scheduled to assist you in your SFSP planning, application, and administrative procedures.

Type of Workshop TYPE 2 (two repeated sessions)	<u>Date(s)</u> March 2 (9 AM-12 PM) March 7 (1-4 PM)	Topic Application Assistance for for New SFSP Sponsors
TYPE 3 (one session)	March 15 (9 AM-12 PM)	Application Assistance for Returning SFSP Sponsors
TYPE 4 (one session)	April 19 (8 AM-12 PM)	Required Administrative Training for all 2006 SFSP Sponsors. Nutrition Education

If you need a 2006 SFSP Information Packet, but have not received one, please contact Janelle Loney at (515) 281-5356, or <u>Janelle.Loney@iowa.gov</u>

Be a Summer Hero! Be a 2006 SFSP Sponsor!



Commodity News

The Iowa State Commodity Advisory Council meets in Johnston on February 24, 2006. If you have any questions or concerns, please contact your local member.

2005-2006 Commodity Advisory Council

Joyce Flink, Odebolt-Arthur CSD	712-668-2767
Jeff Reeves, Webster City CSD	515-832-9210
Denise Bridges, Atlantic CSD	712-243-5369
Nancy Michels, Independence CSD	319-334-7423
Dalieth Johnston, East Greene CSD	515-436-7721
Suzy Ketelsen, Cedar Rapids CSD	319-398-2000
Kathy Euans, Griswold CSD	712-778-2154
Marlene Minear, Ankeny CSD	515-965-9629
Terri Denkman, Wilton CSD	563-732-2613
Amy Lien, Forest City CSD	641-585-2324
Lisa Emerson, Sacred Heart School	641-732-3428

The Commodity Food Program in Iowa and all around the nation is experiencing escalating costs in transportation, storage, and handling pricing structure (currently \$1.39 case) the same for the balance of this school year (2005-06), but cannot guarantee there will not need to be an increase passed on sometime yet this year. We do expect increases in the admin. fee for processed items for the next school year (currently .37 case) and would anticipate an increase also in the transportation, storage, and handling of USDA commodities.

This is a reminder that schools who have contracts with facilities must review the facility annually, in compliance with Federal regulation 7 CFR Part 250.14©. A storage review form may be obtained from this office. Be sure documentation is maintained on file at your school to reflect compliance with this requirement. This document may also be obtained at the Bureau website at:

 $\underline{www.state.ia.us/educate/ecese/fn/commdist/documen} \\ \underline{ts}$

USDA Message to the States

Turkey prices are reaching record levels this year. The September 2005 cold storage holdings were the lowest since 1986. Low inventory and only modest increases in production coupled with consistent demand have helped to hold prices at higher levels. USDA has also been paying record prices for turkey and turkey products for domestic food programs.

For example, USDA paid \$0.7328 per pound for bulk turkey this past August. The previous high was \$0.7254 in September 1995. We expect market conditions to be more favorable for purchases the beginning of next year after the holidays.

The Reduced Fat Blended Cheese, Sliced (#317)

was found to be of poor quality (some cases). The problem is the lactose and moisture breakdown of the product, which causes the cheese to look gritty or glass-like (crystal or sparkly). The product is not a health threat; it is just a poor quality product. You may dispose of this product and if you would like a replacement call Brent Jewett, plant manager at Bongaards Creameries in Minnesota at (952) 466-3542. The code number of the affected cases is 36019 and 10132-5.

<u>Iowa Food and Distribution Program</u> If you need additional information, commodity values, or forms for the Commodity Food Distribution programs, please visit our web site at:

http://www.state.ia.us/educate/ecese/fn/commdist/

Commodity Phone Numbers

Dean Flaws, Commodity Consultant	515-281-4032
Mary Jo Clark, Commodity Assistant	515-281-4751
Julia Thorius, Bureau Chief	515-281-4757
Janelle Loney, Bureau Secretary	515-281-5356
Jenni Arnold, Keck, Inc.	515-244-5631 X122
Nancy Knox, DM Cold Storage	515-262-6560 X101
Eldon Reinhart, Mason City	641-424-8369
Cold Storage	
Jennifer Chapman, Cloverleaf,	712-279-8016
Sioux City	

Deletions and/or Reductions for 6D (January) Deliveries

Because of late USDA purchases or lack of a USDA purchase, due to high prices, the above items had to be reduced or deleted for 6D (January) deliveries.

#0213	Vegetarian Beans
	(deleted in all warehouses until 6E)
#0323	Chicken, canned
	(deleted in all warehouses until 6E)
#1340	Mixed Fruit
	(reduced in DM and deleted in SC)
#2004	Tomato Paste
	(deleted in all warehouses until 6E)

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Check Out the Library!!

Resources from the Bureau include the use of a lending library. Videos, DVDs, reference books, cookbooks, curriculum and children's books are available on loan to schools without charge. If you are looking for something in particular, contact Mary Jo Clark at 515-281-4751 or email her at MaryJo.Clark@iowa.gov.

Breakfast Information

CU815 School Breakfast Toolkit- This kit has three modules. Value of Breakfast, How to Implement a School Breakfast Program and Enhancing School Breakfast Programs. Each lesson has a content overview, objectives, materials list and script. Handouts are provided and may be copied. A powerpoint presentation is on the disk included for the First Class Learning lesson.

VO242 The Best Breakfast- A This video respects individual differences and does not suggest we should all eat a breakfast selected for maximum nutritional benefits. Viewers meet people with varied ideas about the morning meal. The guide also has a Best Breakfast Quiz. (22 minute video).

VO171 "You Can't Learn When You're Hungry":A National School Breakfast Video

Program- Discusses how eating breakfast is essential for learning and being healthy. Also includes three 30 second "shorts" designed to encourage children of different ages to eat breakfast.

Marketing

CU803 Marketing Management- The goal of Marketing Management is to increase the manager's awareness of the value of marketing to the school nutrition program and to develop skills for creating and implementing a marketing plan.

HACCP and Food Safety CU0834- Building Your HACCP Program- from HACCP Training @ ISU (8/05)

This manual includes the materials used in the completion of the HACCP workshop held in August 2005 at Iowa State University. The materials in this manual assist food service personnel in providing rationale for developing HACCP program. Examples of Standard Operating Procedures are also included in the manual.

Multimedia Reservation Form

Bureau of Nutrition Programs and School Transportation

Your name			
Title			
Phone ()		
Email			
Agreement	#		
Mailing Ad	Idress:		
School/ Organization	on		
Street			
	IA Zip		
Your Request: We will make very effort to provide the material you request for the time you want. If the material is already taken, we will contact you by email to suggest another selection. Material must be returned no later than 2 weeks after receipt!			
<u>1</u> <u>2</u>	Material title (s) (Please include both):		
Training ob	jectives:		
Date(s) of u	use		
Alternate date(s)			
Group(s) to be trained			
Approximate size of group(s)			
Gi	ary Jo Clark ureau of Nutrition Programs and School Transportation rimes State Office Building 00 E. 14 th Street		

Des Moines, IA 50319-0146

Or FAX to: Mary Jo Clark at 515-281-6548 If you have questions, please call Mary Jo at 515-281-4751 or e-mail: maryjo.clark@iowa.gov

District Nutrition Workshops 2006 For All I

For All Foodservice Personnel

Sponsored by: School Nutrition Association Iowa and Bureau of Nutrition Programs and School Transportation

SCHOOL MEALS—SERVING UP GOOD HEALTH

There will be 5 District Workshops held through out Iowa – all covering the following agenda. You may attend any of the workshops – choose the location and the date that works best for you!

Site # 1 = February 25 Charles City Middle Si 500 N. Grand Ave. Charles City, IA Contact: Sue Ellen Ra 563-568-6089	chool	Saydel F 5601 NE Des Moi	nes, IA t: Kathy Nervig	Site #3 = March 11-District I Davenport North High School 626 West 53rd Davenport, IA Contact: Donna Housley 563-386-9588	
Site #4 = March 25-District V Woodrow Wilson Jr. High 715 N. 21st St. Council Bluffs, IA Contact: Beverly Archer 712-328-6502			Site #5 = April 8-District II Muscatine Schools Administration Center 2900 Mulberry Ave. Muscatine, IA Contact: Ginger Brown 319-351-1473		
Agenda for the Workshop					
8:30 - 9:00 AM 9:00 - 9:30 AM 9:30 - 10:30 AM 10:30 - 10:45 AM 10:45 - 11:45 AM 11:45 - 12:45 PM 12:45 - 2:15 PM 2:15 - 3:15 PM	Registration & Continental Breakfast Update from The Bureau of Nutrition Programs & School Transportation Creating Food Safe Schools—a How to Guide Break Healthier USA School Challenge LUNCH Focus on the Customer Review of School Wellness and HACCP Programs				
Please mail checks payable to SNAI to: Norma LaMantia, Assoc. Manager 3232 Fernwood Court Davenport, IA 52807 Snaiowa@msn.com To have your questions answered call or email: Diana Weber—Education/Nutrition Chair 515-382-3521, ext. 251 or cell no. 515-291-8717 dweber@mail.nevada.k12.ia.us			ion/Nutrition Chair no. 515-291-8717		
You will receive 5 CEU's (Continuing Education Credits) for attending this workshop ***********************************					
Name:School:		_	Site# and Date you wis	sh to attend:	
Address:			ist others that plan on	attending (use back if needed)	
Email:			Φ.		
\$9.00 (or	\$12.00) per pers	on X	=\$		

For planning purposes: PLEASE send registrations in at least 2 weeks prior to the workshop you are attending.

attending

amount enclosed